

# ONX

## 2018 RECKONING

67% Syrah, 31% Petite Sirah, 2% Zinfandel

15.4% alc/vol



### TASTING NOTES

A markedly cool and wet vintage, 2018 produced wines that were clear outliers for what we would call "typical." Syrah from our estate found itself expressing in a way that you expect from a cool-climate. Smokey and woody jumps out first, with chargrilled steak providing support to an otherwise earthy first glance. Bramble and blueberry offer up an attempt at warm climate expression but quickly evolves into blackberry pie and vanilla flavored cigar that leads you right back to a backdrop of charred oak and sweet anise. The wine proceeds on the palate with an immediate pop of acidity on the entry that flashes cranberry and cherry cola around a dark chocolate exterior. Textured evenly with moderate weight, the tannin is a conundrum of silky-smooth edges but with a tense and tactile core. Pomegranate and plum releases from the center of the wine, while the finish brings flavors of brisket, allspice, and black pepper.

### VINIFICATION

The Syrah was destemmed whole berry to two stainless steel tanks, one co-fermented with 20% Petite Sirah the other 100% 470 clone Syrah. After three days of cold soak, they were macerated on skins for another 17 days before pressing. Petite Sirah harvested a week later was destemmed whole berry to a concrete tank and macerated for 12 days before pressing.

### AGING

19 months in a mix of 500L and 225L French oak barrels, 40% of which was new. Underwent a natural malolactic fermentation before being racked.

### VINEYARD

ONX Estate Vineyard-  
Templeton Gap District, Paso  
Robles

### ACCOLADES

Wine Enthusiast - 94

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